

Lager

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (88.2%)	81 %	4
Grain	płatki ryżowe	0.8 kg (11.8%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Whirlpool	Saaz (Czech Republic)	30 g	1 min	4.5 %
Dry Hop	Saaz (Czech Republic)	50 g	5 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis